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STEAMER AIR FRYER

STEAM AIR FRYING

RECIPE BOOK



up to
70%
FEWER
CALORIES
THAN TRADITIONAL FRYING

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IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).



STEP 1
REMOVE BASKET

For Air Frying:

Pull the Handle straight out.

For Steaming:

Remove the Water Tank, turn it over, and remove its cap. Fill the Water Tank with 4 ½ cups (1100 ml) of water. Close and tighten the Water Tank's cap and return the Water Tank to the appliance. Pull the Handle straight out.



STEP 2
LOAD BASKET

Ensure the Fry Tray is in place in the Basket. If not, place the Fry Tray in the Basket and push down. Arrange the food you are cooking on top of the Fry Tray.



STEP 3
**RETURN BASKET
TO THE APPLIANCE**

Push the Handle straight in until it clicks.



STEP 4
**POWER THE
APPLIANCE ON**

Set the time and temperature. Follow instructions specific to your recipe.



STEP 5
REMOVE BASKET

Set the Basket on a secure, heat-resistant surface. Use tongs to remove food.

Only use provided accessories or accessories described in the instruction Manual. Inspect all accessories prior to use, and discard if damaged.

Buffalo Cauliflower

Serves 8

AIR FRY

INGREDIENTS

¾ cup flour
1 tsp. paprika
2 tsp. garlic powder
¾ cup buttermilk
1 head cauliflower,
cut into florets

Sauce

¼ cup buffalo sauce
1 tbsp. vegetable oil
½ tbsp. honey

DIRECTIONS

1. Combine the flour, paprika, garlic powder, and buttermilk in a bowl and mix to make the batter.
2. Spray the inside of the Fry Basket with cooking oil. Dip the cauliflower florets into the batter and place them in the Fry Basket.
3. Press the Air Fry Button and cook at 370° F/188° C for 15 mins. Press the Power Button to begin the cooking process.
4. While the cauliflower cooks, combine the Sauce ingredients in a clean bowl.
5. When the cooking timer is complete, brush the cauliflower with the Sauce. Return the cauliflower to the Fry Basket.
6. Press the Air Fry Button and cook at 370° F/188° C for 6 mins. Press the Power Button to begin the cooking process.

French Fry Frittata

Serves 9

COMBO

INGREDIENTS

8 eggs
½ cup cream
½ tsp. onion powder
½ tsp. garlic powder
salt, to taste
ground black pepper, to taste
2 cups shredded
cheddar cheese, divided
8 oz frozen crinkle-cut French fries

DIRECTIONS

1. Grease a casserole dish that fits inside the Fry Basket.
2. Combine the eggs, cream, onion powder, garlic powder, salt, black pepper, and 1 cup cheddar in a bowl and mix. Pour the mixture into the casserole dish.
3. Place the casserole dish in the Fry Basket. Fill the Water Tank with water.
4. Press the Steam Button and cook at 212° F/100° C for 35 mins. Press the Power Button to begin the cooking process.
5. When the cooking timer is complete, remove the water from below the Fry Tray. Top the frittata with the remaining cheese and the French fries.
6. Press the Air Fry Button and then the Fries Button and cook at 400° F/204° C for 10 mins. Press the Power Button to begin the cooking process.

Blueberry Muffins

Serves 6

AIR FRY

INGREDIENTS

1 ½ cups flour
¾ cup sugar
¼ tsp. salt
2 tsp. baking powder
⅓ cup vegetable oil
1 egg
⅓-½ cup milk
1 ½ tsp. vanilla extract
1 cup blueberries

DIRECTIONS

1. Combine the flour, sugar, salt, and baking powder in a medium-size bowl and mix.
2. Add the egg and oil to a 1-cup measuring cup and add enough milk to fill the measuring cup. Pour the mixture into a small bowl, add the vanilla, and whisk to combine.
3. Pour the egg mixture into the dry ingredients and mix until just combined. Fold in the blueberries.
4. Spoon the mixture into the Muffin Tray (or a buttered muffin pan that fits inside the Fry Basket) until each cup is three quarters full.
5. Press the Air Fry Button and cook at 370° F/188° C for 20 mins. Add an extra 5 mins. to the cooking time if the muffins are not done.



Large Onion Rings

Serves 2-4

AIR FRY

INGREDIENTS

½ cup flour
1 tsp. paprika
1 tsp. salt, divided
½ cup buttermilk
1 egg
1 cup panko breadcrumbs
2 tbsp. olive oil
1 large Vidalia onion,
sliced thickly & rings separated

DIRECTIONS

1. Combine the flour, paprika, and ½ tsp. salt in a bowl and mix.
2. Combine the buttermilk and egg in a second bowl and mix. Whisk ¼ cup of the flour mixture into the buttermilk mixture to make the batter. Leave the remaining flour mixture in its bowl.
3. Combine the panko, olive oil, and the remaining salt in a third bowl and mix.
4. Dredge each onion ring in the flour and then the batter. Coat the onion rings with the panko mixture and pat the crumbs into the onion rings to keep the crumbs in place.
5. Spray the inside of the Fry Basket lightly with cooking oil. Place the onion rings in the Fry Basket.
6. Press the Air Fry Button and cook at 400° F/204° C until the onion rings are golden brown and cooked through (12-15 mins.). Press the Power Button to begin the cooking process.



Bagels

Makes 8

COMBO

INGREDIENTS

1 tbsp. instant yeast
1 $\frac{3}{4}$ cups water, divided
4 cups bread flour
2 tsp. salt
2 tbsp. brown sugar
assorted bagel toppings
(everything, sesame seeds,
poppy seeds, etc.)

DIRECTIONS

1. Combine the yeast and $\frac{1}{4}$ cup water in the bowl of a stand mixer.
2. Top the yeast mixture with the bread flour, salt, brown sugar, and the remaining water. Use a dough hook attachment to mix the ingredients together until the dough comes together in a ball. Then, mix for another 2–3 mins.
3. Turn the dough into a greased bowl. Cover the bowl and allow the dough to rise until nearly doubled in size (about 1 hour).
4. Remove the dough from the bowl and transfer to a floured work surface. Divide the dough into eight equal pieces.
5. Roll each dough portion into a cigar shape and seal the two ends of the dough together to form a bagel shape.
6. Place four bagels in the Fry Basket, spray the bagels with water, and apply your chosen toppings. Fill the Water Tank with water.
7. Press the Combo Button and then the Bagel Button. Steam the bagels at 212° F/100° C for 4 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 380° F/193° C for 14 mins. Flip the bagels halfway through the air frying cycle and brown the bottoms if desired.
8. Repeat the cooking process with the remaining bagel dough.



Stuffed Bagels

Makes 8

COMBO

INGREDIENTS

1 tbsp. instant yeast
1 $\frac{3}{4}$ cups water, divided
4 cups bread flour
2 tsp. salt
2 tbsp. brown sugar
8 sausage patties
(about 2" in diameter)
4 slices ham
4 strips bacon, cooked
8 oz shredded cheddar cheese
assorted bagel toppings
(everything, sesame seeds,
poppy seeds, etc.)

DIRECTIONS

1. Combine the yeast and $\frac{1}{4}$ cup water in the bowl of a stand mixer.
2. Top the yeast mixture with the bread flour, salt, brown sugar, and the remaining water. Use a dough hook attachment to mix together until the dough comes together in a ball. Then, mix for another 2–3 mins.
3. Turn the dough into a greased bowl. Cover the bowl and allow the dough to rise until nearly doubled in size (about 1 hour).
4. Remove the dough from the bowl and transfer to a work surface. Divide the dough into eight equal pieces.
5. Roll each dough portion out flat. Place 1 sausage patty, $\frac{1}{2}$ slice ham folded over four times, $\frac{1}{2}$ strip of bacon cut in half, and 1 oz cheddar in the middle of each dough portion.
6. Roll each dough portion into a cigar shape and seal the two ends of the dough together to form a bagel shape.
7. Place four bagels in the Fry Basket, spray the bagels with water, and apply your chosen toppings. Fill the Water Tank with water.
8. Press the Combo Button and then the Bagel Button. Steam the bagels at 212° F/100° C for 4 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 380° F/193° C for 13–15 mins. Flip the bagels halfway through the air frying cycle and brown the bottoms if desired. Press the Power Button to begin the cooking process.
9. Repeat the cooking process with the remaining bagel dough.

Potstickers

Serves 4-10

COMBO

INGREDIENTS

Filling

- ½ lb ground chicken
- 2 scallions, chopped finely
- ½ tsp. chopped ginger
- ½ clove garlic, minced
- 1 egg white
- ½ tsp. salt
- ⅛ tsp. sesame oil
- _____
- ½ tsp. cornstarch
- 3 tbsp. water
- 16 gyoza wrappers

DIRECTIONS

1. Combine the Filling ingredients in a bowl and mix.
2. Combine the cornstarch and water in a separate bowl and mix.
3. Place the gyoza wrappers on the counter and place 1 heaping tbsp. of Filling on one side of each wrapper.
4. Brush the edges of the wrappers with the water mixture and fold the edges over to seal the potstickers. Place the potstickers in the Fry Basket. Fill the Water Tank with water.
5. Press the Steam Button and cook at 212° F/100° C for 7 mins. Press the Power Button to begin the cooking process.
6. When the cooking timer is complete, remove the water from below the Fry Tray. Press the Air Fry Button and cook at 380° F/193° C for 15 mins. Press the Power Button to begin the cooking process.

Two-Ingredient Bagels & Pretzels

Makes 4

COMBO

INGREDIENTS

1 cup of nonfat plain
Greek yogurt

1 cup self-rising flour

For Bagels

assorted bagel toppings
(everything, sesame seeds,
poppy seeds, etc.)

For Pretzels

2 tsp. baking soda

1 cup plus 1 tbsp. water,
divided

1 egg yolk

pretzel salt,
for topping

DIRECTIONS

1. Combine the yogurt and flour in a bowl. If the dough is too sticky, dust it with additional flour.
2. Knead the dough for 2–4 mins. on a floured surface.
3. Divide the dough into four equal pieces.

For bagels:

4. Roll each dough portion into a cigar shape and seal the two ends of the dough together to form a bagel shape.
5. Place four bagels in the Fry Basket, spray the bagels with water, and apply your chosen toppings. Fill the Water Tank with water.
6. Press the Combo Button and then the Bagel Button. Steam the bagels at 212° F/100° C for 4 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 380° F/193° C for 10 mins. Flip the bagels halfway through the air frying cycle and brown the bottoms if desired.

For pretzels:

7. Roll each dough portion into a cigar shape and then fold the dough into a pretzel shape.
8. Combine the baking soda and 1 cup water in a bowl and transfer to a spray bottle. Spray the pretzels with the baking soda mixture. Place the pretzels in the Fry Basket. Fill the Water Tank with water.
9. Press the Steam Button and cook at 212° F/100° C for 4 mins. Press the Power Button to begin the cooking process.
10. Combine the egg yolk and 1 tbsp. water in a bowl to make egg wash.
11. Press the Combo Button and then the Bagel Button. Steam the pretzels at 212° F/100° C for 4 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Brush the pretzels with the egg wash and sprinkle with salt. Return the Fry Basket to the appliance and air fry at 400° F/204° C for 6–8 mins.



Seafood Boil

Serves 4-6

STEAM

INGREDIENTS

1 chorizo, sliced
½ medium-size onion, sliced
1 shallot, sliced
2 cups tiny potatoes
2 tbsp. white wine
2 tsp. seafood seasoning
2 bay leaves
12 clams, scrubbed
12 mussels, debearded & scrubbed
4 king crab legs, cut into pieces
12 large shrimp
2 ears corn, cut into thirds

DIRECTIONS

1. Place chorizo, onion, shallot, garlic, and potatoes in the Fry Basket. Pour the white wine over the mixture, sprinkle with the seafood seasoning, and add bay leaves. Fill the Water Tank with Water.
2. Press the Steam Button and then the Fish Button and cook at 212° F/100° C for 5 mins. Press the Power Button to begin the cooking process.
3. When the cooking timer is complete, add the clams. Press the Steam Button and then the Fish Button and cook at 212° F/100° C for 10 mins. Press the Power Button to begin the cooking process.
4. When the cooking timer is complete, add the mussels, shrimp, crab legs, and corn. Press the Steam Button and then the Fish Button and cook at 212° F/100° C until the clams are opened and the shrimp are cooked through (about 10 mins.). Press the Power Button to begin the cooking process. Add a few more minutes of cooking time if the shellfish are not open. If the shellfish are still not open after the additional cooking time, discard any unopened shellfish.

Parker House Garlic Rolls

Makes 24

COMBO

INGREDIENTS

24 frozen Parker House rolls
½ stick salted butter
3 cloves garlic
¼ cup parsley chopped

DIRECTIONS

1. Place the rolls in the Fry Basket. Fill the Water Tank with water.
2. The steam function will cook at 212° F/100° C for 4 min. The unit will beep in between steam and airfry. You can remove the water below the fry tray. Return the tray back to the unit, and air fry will begin. It will cook for at 380° F/193° C for 14 min
3. While the rolls cook, place a saucepot on the stove top. Add the butter and garlic and cook for 2-4 mins over medium heat. Add the parsley and reserve the garlic butter.
4. When the cooking time is complete, transfer the rolls to a serving plate and pour the garlic butter over the rolls.

Grilled Filets

Serves 5

AIR FRY

INGREDIENTS

Compound Butter

½ cup crumbled blue cheese

⅓ cup butter

1 tbsp. basil

¼ tsp. ground black pepper

5 5-oz filets mignon

2 tbsp. olive oil

1 tbsp. sea salt

½ tbsp. ground black pepper

DIRECTIONS

1. Combine the Compound Butter ingredients in a bowl and mix together. Reserve the Compound Butter.
2. Season the filets with the olive oil, salt, and black pepper.
3. Press the Air Fry Button and then the Fish Button and preheat at 400° F/204° C for 10 mins.* Press the Power Button to begin the cooking process.
4. When the preheating timer is complete, place the filets in the Fry Basket. Press the Air Fry Button and then the Fish Button and cook at 370° F/188° C until the desired doneness is reached (about 5 mins. per side). Press the Power Button to begin the cooking process.
5. Top the filets with 1 tbsp. Compound Butter and serve.

*If you have the Grill Plate accessory (may be sold separately), you can place it in the Fry Basket before preheating. Place the filets on the Grill Plate when you cook them.



Lasagna

Serves 6-8

COMBO

INGREDIENTS

32 oz ricotta cheese
1 cup shredded mozzarella cheese
1 egg, beaten lightly
¼ cup chopped parsley
1 lb ground beef
1 small onion, chopped
2 cloves garlic, minced
32 oz marinara sauce
½ tsp. ground black pepper
¼ cup grated Parmesan cheese
1 8.8-oz package ready-to-bake lasagna sheets

DIRECTIONS

1. Combine the ricotta, mozzarella, egg, and parsley in a bowl and mix. Reserve the ricotta mixture.
2. Place a sauté pan on the stove top. Cook the ground beef, onion, and garlic over medium heat for 8-10 mins. Drain.
3. Mix ½ cup marinara sauce into the cooked meat. Transfer the meat sauce to a bowl and reserve.
4. Assemble the lasagna in a casserole dish that fits inside the Fry Basket. Spread ¼ cup marinara sauce on the bottom of the dish. Top with a lasagna sheet. Spoon ⅓ of the ricotta mixture over the lasagna sheet. Top with ⅓ of the meat sauce. Repeat the layering process until all the ricotta mixture and meat sauce as used up. Place the dish in the Fry Basket. Fill the Water Tank with water.
5. Press the Combo Button and then the Chicken Button. Steam the food at 212° F/100° C for 15 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 375° F/191° C for 15-20 mins.
6. Let the lasagna cool for 15 mins. before slicing.



Fried Chicken

Serves 5-6

AIR FRY

INGREDIENTS

1 cup buttermilk
1 egg
1 4-lb chicken, cut into pieces:
2 legs, 2 thighs, 2 wings,
and 1 breast, cut in half
2 cups flour
2 tsp. salt
1 ½ tsp. dried thyme
1 ½ tsp. ground black pepper
1 tsp. ground mustard
2 tbsp. paprika
2 tbsp. garlic salt
1 tbsp. ground white pepper

DIRECTIONS

1. Combine the egg and buttermilk in a baking dish. Marinate the chicken in the buttermilk mixture for 30 mins. in the refrigerator.
2. Combine the flour, salt, thyme, black pepper, mustard, paprika, garlic salt, and white pepper in a bowl and mix.
3. Dredge the chicken in the flour mixture and then let rest for 20 mins. Then, place the chicken in the Fry Basket.
4. Press the Air Fry Button and then the Chicken Button and cook at 400° F/204° C until the internal temperature of the chicken reaches 165° F/74° C (about 10 mins.). Larger pieces may require longer cooking times. Press the Power Button to begin the cooking process.



Jalapeño Popper Chicken

Serves 6

AIR FRY

INGREDIENTS

¼ cup finely chopped jalapeños
¾ cup shredded mozzarella
¾ cup shredded cheddar
6 oz cream cheese, softened
4 slices bacon,
crisp-cooked & chopped
6 boneless & skinless
chicken breast halves
2 cups flour
2 tsp. paprika
1 ½ tsp. garlic powder
1 ½ tsp. salt
1 tsp. ground black pepper
½ tsp. ground cayenne pepper
2 cups buttermilk
2 eggs
6 slices deli ham
olive oil spray

DIRECTIONS

1. Combine the chopped jalapeño, mozzarella, cheddar, cream cheese, and bacon and mix.
2. Transfer the jalapeño mixture to plastic wrap and roll the plastic wrap into a log with a 2-inch diameter. Transfer the log to the freezer to chill for a few minutes.
3. Butterfly each chicken breast half and pound them thin between layers of plastic wrap. Reserve the chicken breasts.
4. Combine the flour, paprika, garlic powder, salt, black pepper, and cayenne in large, shallow dish.
5. Combine the buttermilk and eggs in a separate dish.
6. Cut the cheese log into six 2-inch pieces. Wrap each piece in a slice of ham.
7. Lay each chicken breast out on a work surface and place a ham-wrapped cheese piece on top. Fold the chicken breast meat over the cheese and roll up like a burrito. Secure with toothpicks. Repeat until all the chicken and cheese is used up.
8. Roll the chicken breast in flour mixture and tap off any excess flour. Dredge in the buttermilk mixture and then roll in the flour mixture again. Place the chicken in the Fry Basket and spray the chicken with olive oil spray.
9. Press the Air Fry Button and then the Chicken Button and cook at 330° F/166° C until the internal temperature of the chicken reaches 165° F/74° C (about 15 mins.). Press the Power Button to begin the cooking process. Remove the toothpicks before serving.

Buffalo Fish Tacos

Serves 5

AIR FRY

INGREDIENTS

2 cups flour
1 tbsp. paprika
1 tsp. garlic powder
½ tsp. ground black pepper
1 ½ tsp. salt
1 pinch ground cayenne pepper
¾ cup hot sauce
cooking spray
10 2 oz-cod loins/fillets
canola oil spray
10 6-inch flour tortillas
1 cup shredded celery & carrot
½ cup ranch dressing

DIRECTIONS

1. Combine the flour, paprika, garlic powder, black pepper, salt, and cayenne in a shallow dish.
2. Add the hot sauce to a separate shallow dish.
3. Spray the Fry Basket with cooking spray.
4. Dredge 1 cod loin/fillet in the flour mixture, tapping off any excess flour. Roll the cod loin in the hot sauce and then dredge in the flour again. Transfer the cod loin to the Fry Basket and repeat with the remaining cod loins. Spray the loins/fillets with canola oil spray.
5. Press the Air Fry Button and then the Fish Button and cook at 370° F/188° C for 15 mins. Press the Power Button to begin the cooking process.
6. When the cooking timer is complete, assemble the tacos. Place the tortilla on a counter and evenly divide the shredded celery and carrot between the tortillas. Top each tortilla with a piece of the cooked cod and drizzle with the ranch dressing. Fold to make tacos.

Barbecue Ribs

Serves 3

COMBO

INGREDIENTS

- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 1 tsp. cumin
- 1 tsp. coriander
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 3 half-racks ribs
- 1 cup barbeque sauce

DIRECTIONS

1. Combine the garlic, onion, cumin, coriander, salt, and black pepper in a bowl and mix. Rub the ribs with the seasonings. Place the ribs in the Fry Basket. Fill the Water Tank with water.
2. Press the Combo Button and then the Bake Button. Steam the food at 212° F/100° C for 45 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Brush the ribs with the barbeque sauce. Return the Fry Basket to the appliance and air fry at 360° F/182° C for 30 mins. Press the Power Button to begin the cooking process.



Buffalo BBQ Wings

Serves 3

COMBO

INGREDIENTS

3 lb chicken wings
¾ cup barbeque sauce
½ cup sweet chili sauce
½ cup buffalo sauce

DIRECTIONS

1. Place the chicken wings in the Fry Basket. Fill the Water Tank with water.
2. Press the Combo Button and then the Chicken Button. Steam the food at 212° F/100° C for 15 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 370° F/188° C for 30 mins. Press the Power Button to begin the cooking process. Toss the wings every 10 mins. during the cooking cycle.
3. Combine the barbeque sauce, sweet chili sauce, and buffalo sauce in a bowl and mix.
4. When the cooking timer is complete, toss the chicken wings in the sauce and then return them to the Fry Basket. Press the Air Fry Button and then the Chicken Button and cook at 370° F/188° C for 30 mins. Press the Power Button to begin the cooking process.



Roast Chicken

Serves 4

COMBO

INGREDIENTS

Poultry Rub

- 2 tbsp. crushed sea salt
- 2 tbsp. paprika
- 2 tsp. granulated garlic
- 2 tsp. granulated dried onion
- 1 tbsp. ground thyme
- 1 tsp. mustard powder
- ½ tsp. ground cayenne pepper
- 1 tbsp. rosemary
- 1 tbsp. ground black pepper

1 4-lb chicken

DIRECTIONS

1. Combine the Poultry Rub ingredients in a bowl and mix.
2. Rub the chicken with 3 tbsp. Poultry Rub. Place the chicken in the Fry Basket (breast side down). Fill the Water Tank with water.
3. Press the Combo Button and then the Chicken Button. Steam the food at 212° F/100° C for 15 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 350° F/177° C for 20 mins. Press the Power Button to begin the cooking process.
4. When the cooking timer is complete, flip the chicken over. Press the Air Fry Button and then the Chicken Button and cook at 350° F/177° C until the internal temperature of the chicken reaches 165° F/74° C (about 15 mins.). Press the Power Button to begin the cooking process.
5. Let the chicken rest for 15 mins. before serving.

Tip: Any leftover rub can be stored in an airtight container for later use.



Rosemary-Crusted Prime Rib

Serves 4-6

AIR FRY

INGREDIENTS

- 1 4-lb rib roast
- 2 tsp. sea salt
- 2 tsp. ground black pepper
- Rosemary Crust**
- 6 cloves garlic, chopped finely
- ½ cup chopped fresh rosemary
- 2 tbsp. olive oil
- Sauce**
- 1 shallot, minced
- 1 tbsp. olive oil
- 2 tbsp. butter
- 2 tbsp. flour
- 1 cup dry red wine
- ½ cups beef broth
- ½ tsp. salt
- ¼ tsp. ground black pepper

DIRECTIONS

1. Season the roast with the salt and black pepper. Place the roast in the Fry Basket (upside down).
2. Press the Air Fry Button and then the Bake Button and cook at 350° F/177° C for 30 mins. Press the Power Button to begin the cooking process.
3. When the cooking timer is complete, flip the roast. Press the Air Fry Button and then the Bake Button and cook at 350° F/177° C for 30 mins. Press the Power Button to begin the cooking process.
4. Combine the Rosemary Crust ingredients in a small bowl and mix.
5. When the cooking timer is complete, remove the roast from the Fry Basket and spread the Rosemary Crust over the top of the roast. Return the roast to the Fry Basket.
6. Press the Air Fry Button and then the Bake Button and cook at 300° F/149° C until the desired doneness is reached (about 30 mins.). Press the Power Button to begin the cooking process.
7. When the cooking timer is complete, let the roast stand while making the Sauce.
8. Place a saucepan on the stove top. Add the butter, oil, and shallots and sauté for 2-3 mins.
9. Add the flour and stir while cooking for 2 mins.
10. Add the red wine, broth, salt, and black pepper and simmer for 20 mins. Then, remove the sauce from the heat.
11. Slice the roast and serve with the Sauce.

Copycat Red Lobster[®] Biscuits

Serves 8-10

AIR FRY

INGREDIENTS

2 cups all-purpose flour
2 tsp. baking powder
1 tsp. sugar
¼ tsp. salt
½ tsp. granulated garlic
⅓ cup butter,
cold & chopped into pieces
¾ cup shredded cheddar cheese
1 cup buttermilk

DIRECTIONS

1. Combine the flour, baking powder, sugar, salt, and garlic and mix. Add the butter and mix until crumbled.
2. Add the cheddar and buttermilk and mix until just incorporated to make the dough.
3. Form the dough into 12 biscuits. Place the biscuits in the Fry Basket.
4. Press the Air Fry Button and cook at 350° F/177° C for 15 mins. Press the Power Button to begin the cooking process.

Jar Lid Cherry Pies

Serves 4

AIR FRY

INGREDIENTS

2 store-bought pie crusts
4 regular-size
(about 2 ¾-inch) jar lids
1 can cherry pie filling
1 egg yolk
1 tbsp. water
2 tbsp. raw sugar

DIRECTIONS

1. Lay out each pie crust on a cutting board and cut each pie crust into four even pieces.
2. Flip the center insert of each lid so that the pie crust pieces will be sitting on the side without the rubber seal.
3. Place one piece of pie dough in each jar lid. Press the dough up against the sides of the lids so that the crusts slightly overhang the edges of the lids.
4. Spoon 3 tbsp. cherry pie filling onto the dough.
5. Place a second piece of pie dough over each jar lid. Trim the excess dough and crimp the edges of the dough to seal.
6. Beat the egg together with the water to make egg wash. Brush the pies with the egg wash and then sprinkle with raw sugar.
7. Cut a slit into center of each pie. Place the pies in the Fry Basket.
8. Press the Air Fry Button and then the Bake Button and cook at 340° F/171° C for until the crust is golden and the filling is bubbling (about 27 mins.). Press the Power Button to begin the cooking process.



Apple Fritters

Serves 6

COMBO

INGREDIENTS

2 large apples, diced
2 tsp. ground cinnamon
1 tbsp. granulated sugar
1 tsp. lemon juice
4 tbsp. butter, melted, divided
flour, for rolling
12 frozen Parker House rolls,
defrosted
18 caramels (6 cut in half)
¼ cup brown sugar

Caramel Sauce
12 caramels
¼ cup heavy cream

DIRECTIONS

1. Combine the apples, cinnamon, sugar, and lemon juice in a bowl and mix. Reserve the apple mixture.
2. Spread 2 tbsp. melted butter in a baking dish that fits in the Fry Basket.
3. Dust a work surface lightly with the flour. Flatten one dinner roll into a 4" circle. Place 1 caramel in the center of the roll and top with 1 heaping tbsp. of the apple mixture and 1 half-caramel.
4. Cover the apple mixture in another flattened roll, pulling and pinching the edges together as you go, and twist to seal. Repeat with the remaining rolls and filling to make six fritters. Transfer the fritters to the baking dish.
5. Brush the fritters with the remaining butter and sprinkle with the brown sugar. Scatter any remaining apple mixture over the buns. Place the baking dish in the Fry Basket. Fill the Water Tank with water.
6. Press the Combo Button and then the Bake Button. Steam the food at 212° F/100° C for 5 mins. Then, the appliance will beep, at which point you should remove the water from below the Fry Tray. Return the Fry Basket to the appliance and air fry at 340° F/171° C for 18 mins. Press the Power Button to begin the cooking process.
7. While the fritters cook, make the Caramel Sauce. Place the caramels and heavy cream in a small heavy saucepan over low heat. Stir until the consistency of the sauce is smooth.
8. When the cooking timer is complete, serve the fritters with the Caramel Sauce for dipping or pour it over the fritters.

Rainbow Cake

Serves 4

AIR FRY

INGREDIENTS

4 4" springform pans
1 box white cake mix,
prepared according the
directions on the packaging
blue, green, pink
& yellow food coloring
piping bag
white frosting
assorted sprinkles & candy

DIRECTIONS

1. Grease the springform pans and line the bottoms of the pans with parchment paper.
2. Add $\frac{3}{4}$ cup cake mix to four bowls. Add one food coloring to each bowl to dye the cake your desired colors. Transfer each colored cake mix to a springform pan. Place the springform pans in the Fry Basket.
3. Press the Air Fry Button and then the Bake Button and cook at 325° F/163° C until the center of each cake layer springs back when pressed lightly (about 15 mins.). Press the Power Button to begin the cooking process.
4. When the cooking timer is complete, transfer the springform pans to a wire rack for 10 mins. Remove the cake layers from the springform pans and cool completely.
5. Use a 1 1/2" circular cutter to cut a hole in the center of the blue, green, and pink cake layers. Stack the layers together with the uncut yellow layer on top, piping frosting and the sprinkles and candy into the holes of each cut cake layer as you stack the layers.
6. With the yellow cake layer on top, frost the entire cake and cover the frosting with more sprinkles.



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